

Kris Frami

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SUMMARY

Experienced Chef with 9+ years focusing on Catering. Known for quality engineering.

CORE SKILLS

Cuisine Styles

French • Italian

Kitchen Skills

Plating

Operations

Supplier Negotiation • Catering • Inventory Management

Soft Skills

Team Leadership • Quality Control • Time Management • Training

WORK EXPERIENCE

Executive Chef — Green LLC (2024-06-16 - Present)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 191 guests with 95%+ client satisfaction.

Executive Chef — Breitenberg - Braun (2020-09-18 - 2024-09-24)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 95 guests with 95%+ client satisfaction.

Sous Chef — Anderson - Bins (2014-10-09 - 2017-01-15)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Catered private events for up to 202 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Boyer - Russel (2021-05-11 - Present)

- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 101 guests with 95%+ client satisfaction.
- Maintained food cost under 35% with vendor negotiations and waste controls.

Private Chef — Hackett and Sons (2018-06-15 - 2018-07-18)

- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 259 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Konopelski and Sons College (2014)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager

PROJECTS

abundans acervus - Visionary needs-based parallelism <https://favorable-creator.biz>

causa est aut - Team-oriented stable support

constans animi subiungo - Multi-tiered composite installation

REFERENCES

Kylee Rempel — VP — Einar.Torp43@gmail.com